

“A TASTE OF AUGUST” SET LUNCH MENU

31st July 2017 till 1st September 2017

BREAD SELECTION

Squid Ink Brioche, Spinach & Onion Roll, Rye

BEETROOT-CURED SCOTTISH SALMON

Ink Cracking, Onion Purée, Beetroot syrup, Capser Berries, Crème Fraîche

HOMEMADE CANTONESE SPRING ROLL

Prawn, Scallops, Carrot, Celery, Asparagus, Mushrooms, Black-Bean sauce

SIGNATURE FOIE GRAS POÊLÉ (add 14)

Pan-seared Miso marinated Loire Valley “Mulard” Duck Liver,
Braised Daikon, Grated Summer Truffle

“BOTAN EBI” TARTARE (add 20)

Japanese Sweet Shrimp, Uni, Kumamoto Cherry Tomato, “Nori” Dressing

LINE-CAUGHT ICELANDIC COD

Pan-seared fillet, Green Pea Purée, Sautéed Mushrooms, Tomato-Miso Sauce

IMPERIAL BRAISED DUCK

Braised Duck leg in Superior Stock, Shaoxing Wine, Taiwan Baby Cabbage, Fish Maw

CHEF KENTARO'S MAPO TOFU 麻婆豆腐

Japanese Tofu, Minced Pork, Szechuan Pepper Chilli Sauce (Vegetarian option available)

GRILLED “BANGALOW” PORK RACK (add 18)

Hormone & antibiotic-free Australian Pork, Grilled Pineapple, Pickled Green Papaya, Pork Jus

UNAGI “KABAYAKI” (add 26)

Grilled Japanese Eel, “Kinshi Tamago”, Koshihikari Rice, Miso Soup

DESSERTS

“KAYA TOAST & EGG”

Homemade Pandan Ganache, Coconut “Egg White”, Mango “Yolk”, Black Lime Powder

STRAWBERRY SHORTCAKE

Victorian Shortcake Sponge, Strawberry Compote, Strawberry Espuma

TEXTURES OF CHOCOLATE

Mousse | Crumble | Sauce | Chip
Served with Dulcey Ice Cream

Prix Fixe 48, with dessert 58

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Prices are subjected to 10% service charge and prevailing government taxes

EXECUTIVE SET LUNCH

BREAD SELECTION

Squid Ink Brioche, Spinach & Onion Roll, Rye

AMUSE BOUCHE

“FIOR DI NAPOLI” BUFFALO MOZZARELLA SALAD (V)

Arugula Salad, Kumamoto Cherry Tomatoes, Pesto Dressing

“HIRENAGA KANPACHI TATAKI”

Torched Long-tail Almaco Jack, Sweet Onions, Kumamoto Cherry Tomatoes, Mizuna, “Beni-Tade”

RED CRYSTAL PRAWN

Chef Kentaro’s Special Chilli Sauce, Japanese Vinegar, Man Tou

OYSTERS & PEARLS (add 8)

*Three Saint Vaast Oysters from Normandy, France
Topped with Japanese Ikura, Sturgeon Caviar, Szechuan Chilli Black Pearls*

SOUTH AFRICAN SPINY ROCK LOBSTER (add 10)

Wok-fried with Salted Egg Yolk & Pumpkin Sauce, Jamón Ibérico 5J Crisp, Braised Broccoli

“SAKAMUSHI”

Okinawa white-fish steamed in Sake, Tofu, Maitake, Spring Onion, Koshihikari Rice, Miso Soup

SCOTTISH KING SALMON

Pan-seared Loch Duart Salmon, Beurre Blanc, Citrus Salsa, Water Cress

CRISPY HONG KONG NOODLES

King Prawn, Choy Sum, King Oyster Mushroom (Vegetarian option available)

USDA PRIME BLACK ANGUS STRIPLOIN (add 26)

200gm, Duck-fat Confit Marble Potato, Onion Purée, Sautéed Spinach, Beef Jus

DESSERTS

“KAYA TOAST & EGG”

Homemade Pandan Ganache, Coconut “Egg White”, Mango “yolk”, Black Lime Powder

STRAWBERRY SHORTCAKE

Victorian Shortcake Sponge, Strawberry Compote, Strawberry Espuma

TEXTURES OF CHOCOLATE

*Mousse | Crumble | Sauce | Chip
Served with Dulce Ice Cream*

Prix Fixe 68, with dessert 78

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Prices are subjected to 10% service charge and prevailing government taxes

LUNCH BENTO BOX PROMOTION

*Only 10 Bento Boxes of each available
Discounts not applicable*

CHEF'S BENTO

*Garden Salad, Sesame dressing
Assorted Sashimi & Sushi
"Nimono" – Chef's Braised Selection
"Agemono" – Assorted Deep-fried Selection
Chilled "Ume-Somen"
Miso Soup
Ice Jelly*

58

CHAIRMAN'S BENTO

*Chawanmushi
Assorted Premium Sashimi
"Nimono" – Chef's Premium Braised Selection
"Agemono" – Assorted "Tempura" Selection
Red Crystal Prawn with Man Tou Bun
Braised Abalone Fried Rice
Miso Soup
"Shonai Dune" Melon from Yamagata, Japan*

78

*(Complimentary voucher of ½ dozen of oysters on your
next visit worth \$48++ while stocks last, T&C applies)*

LUNCH BEVERAGE PROMOTION

I FOR I

BEER

*Orion Premium Rice Lager, Okinawa, Japan
14*

HOUSE WINES

WHITE

*2014 Finca Flinchman, Mendoza, Argentina
Unoaked Chardonnay*

RED

*2012 Kika, Chianti DOCG, Tuscany, Italy
Sangiovese
16*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Prices are subjected to 10% service charge and prevailing government taxes